



Recipes

MISSIONFOODSERVICE.COM

Hearty Grains Shrimp Fajitas

Serves 4

Ingredients:

- 4 Mission® 10" Smart Hearty Grains™ Tortilla, warm (47088))
- 1 Tbsp. Vegetable Oil
- 1 1/2 large Onions , sliced
- 1 Red Bell Pepper , sliced
- 1 Yellow Bell Pepper , sliced
- 1 1/2 lbs. Shrimp , cooked, chopped and peeled
- 2 tsp. prepared Pesto
- 1 Tomato , diced
- 1 Avocado , peeled, seeded and diced
- 1 Tbsp. Salt

Directions:

1. Boil water in a medium saucepan, Add shrimp, 1/2 onion and 1 Tbs. salt and boil until shrimp is pink, about 5 minutes.
2. Heat oil in heavy, large skillet over medium high heat.
3. Add shrimp, onions and peppers and sauté until tender. Remove from heat and stir in pesto.
4. Spoon shrimp mixture into tortillas. Top with tomato and avocado. Fold tortillas over. Serve warm.